
Leo Hillinger Pinot Gris

Winery: Leo Hillinger
Category: Wine – Still - White
Grape Variety: Pinot Gris
Region: Burgenland/Austria
Vineyard: Lehmgrube
Feature: Certified Organic since 2013
Winery established: 1990



Product Information

Soil: Limestone and slate

Age of vines: 15 years old

Elevation: 540 feet above sea level

Vinification & Yield: Machine harvest. 4 hours skin contact before temperature-controlled fermentation with selected yeasts for 2 – 3 weeks at 15°C – 17°C, 100% stainless steel, 4 weeks on fine lees in seasoned barriques, course filtered, bottling after 2 weeks. Yield: 6500 kg/hectare.

Tasting Note: Pinot Gris is also known as Grauburgunder in Austria. Medium straw-yellow color with pink hue. Aromas of ripe fruit such as quince and mango with hints of walnut. On the palate, the Pinot Gris is smooth and full-bodied with a nice middle palate, rounded off with a fine spicy and long finish. **Production:** 9,000 – 11,000 bottles/ year

Alc: 13 %vol.

Residual Sugar: 3.3g/l

Acidity: 5.3g/l

Producer Information

With a cultivated area of 222 acres in Austria, the Hillinger winery is one of the major wine producers in the top-quality segment in Austria. Since Leo Hillinger took over his father's small wine business in 1990, he has been developing operations through intelligent structural reforms and acquisitions of good locations around Jois and Rust to produce and make a model Austrian company.

"More than wine" means that Leo Hillinger doesn't just fill his bottles with top wines, but also his outlook on life, or as he likes to describe it, "his heart and soul". And it's filled with joy, passion, energy, pain and not least of all, strict consistency! But

"more than wine" means so much more for Leo Hillinger and his team, which reinforces the company's motto even more. It stands for innovation, development, creativity, belief, intention & lust life in the most diverse areas. Starting with sport, ranging through to events, cuisine and much more!

Production: The top quality of the wines is guaranteed by the synthesis of organic vineyard work with state-of-the-art cellar technology. Hillinger has relied on organic wine cultivation since 2010.

The high density of the wines is created by consistent work in the vineyard. An average of 4,000 – 5,000 kilograms of grapes are harvested per hectare, which equals approximately 1.5 to 2 kilograms of grapes per vine. Vineyard areas in different locations and with different soils - from black soil to brown soil to clay and slate - allow multi-layered wines to be created.

Burgenland: The Burgenland is unofficially known as the red wine quarter of the country. At the same time, very nice and unique whites are also produced in Burgenland. This can be attributed to the plentiful sunshine the region experiences, which averages almost 2,000 hours per year.